AMENDMENTS TO THE SPECIFICATION

Please insert the heading -- BACKGROUND OF THE INVENTION --, in line 4 on page 1 of the specification.

Please replace the heading "TECHNICAL FIELD," with --I. Technical Field-- in line 5 on page 1 of the specification.

Please replace the heading "BACKGROUND ART," with --II. Description of Related Art-- in line 10 on page 1 of the specification.

Please amend the paragraph beginning on page 1, line 11 and ending at line 19, as follows:

A large amount of refuse having shapes (e.g., food residues, toothpicks and skewers) and oil (sludge such as oil and fat) are mixed in drainage discharged from kitchens for business use such as those in restaurants wherein cooking and washing of tableware are performed frequently. When such refuse and oil flow through a sewer pipe, they adhere to the inner surface of the pipe and coagulate, with a consequent likelihood-likely consequence that the pipe diameter may be reduced or the pipe may be blocked. There also has been the problem that the environment, including rivers, is badly influenced by outflow of such refuse and oil into a public sewerage.

Please amend the paragraph beginning on page 1, line 20 and ending at line 25, as follows:

For preventing the occurrence of the above problem, in restaurants and the like, a grease trap (Patent Document 1) Japanese Patent Laid-Open No. 2002-161577 (pp. 2-3, Fig. 1) for separation of oil and water contained in the drainage is installed on an upstream side of a drain route leading to [[a]] public sewerage, and refuse and oil are removed from water in the grease trap to prevent the entry of refuse and oil into the public sewerage.

Please delete the paragraph beginning on page 1, line 26 and ending at line 27, as follows:

Patent Document 1: Japanese Patent Laid-Open No. 2002-161577 (pp. 2-3, Fig. 1)

Please amend the paragraph beginning on page 1, line 28 and ending on page 2 at line 17, as follows:

A conventional, known grease trap will now be described with reference to Fig. 10. The grease trap, indicated at 10, is provided in the interior of a body 12 with an internal space for storing drainage discharged from a washing sink in a kitchen of a restaurant. In the interior space, there are formed a first tank 16, a second tank 18 and a third tank 20 which are partitioned from one another by means of slidable partition plates 14a and 14b are formed. Drainage from the kitchen washing sink (not shown) is introduced into the first tank 16 through an upstream-side drain passage 22 such as a gutter or a pipe. The first tank 16 and the second tank 18 communicate with each other below the partition plate 14a. Likewise, the second tank 18 and the third tank 20 communicate with each other below the partition plate 14b. An upwardly extending partition plate 24 is provided on the bottom within the second tank 18. With the partition plate 24, drainage introduced from the first tank 16 into the second tank 18 is sure to once move once through the upper portion of the second tank 18. As the body 12, which forms the internal space, a wall-like body made of concrete is shown in Fig. 10, but there may be adopted a vessel-like body made of metal or FRP may be adopted.

Please amend the paragraph beginning on page 2, line 18 and ending on page 3 at line 2, as follows:

Refuse having shapes (e.g., food residues, toothpicks and skewers) and oil are contained in the drainage discharged from a washing sink in a restaurant kitchen. A residue basket 26 formed for example by a metallic punch board having a large number of holes about 5 mm in diameter is provided within the first tank 16 so that drainage from an upstream drain passage 22 is introduced into the residue basket 26. The residue basket 26 is for trapping refuse having shapes such as food residues, toothpicks and skewers. Oil not having shape is discharged together with water into the first tank 16 through the holes of the residue basket 26. Since oil adheres to the refuse trapped within the refuse basket 26, a slight amount of oil is trapped within the refuse basket 26. However, most of the oil contained in drainage is discharged through the holes of the residue basket 26 into the first tank 16.

Please amend the paragraph beginning on page 3, line 3 and ending at line 14, as follows:

The drainage discharged through the residue basket 26 into the first tank 16 passes below the partition plate 14a and reaches the interior of the second tank 18. The drainage having thus reached the second tank 18 is once moved upward by the partition plate 24. Water and oil are separated from each other in the second tank 18 and the oil stagnates in the upper portion of the second tank 18, while the water stagnates in the lower portion of the same tank. The water thus stagnating in the tank lower portion passes below the partition plate 14b and reaches the third tank 20. A downstream discharge pipe 30 having an opening positioned sufficiently lower than the water level is provided within the third tank 20. The water having reached the third tank 20 is conducted a-to public sewerage (not shown) through the downstream discharge pipe 30.

Please amend the paragraph beginning on page 3, line 15 and ending at line 19, as follows:

Lids 32 with <u>a</u> handle are provided above the first, second and third tanks 16, 18, 20 for taking out the residue basket 26 from the first tank 16 or for washing the partition plates 14a, 14b and those tanks. In the case where the upstream drain passage 22 is a gutter, a lid 34 is provided above the gutter.

Please amend the paragraph beginning on page 3, line 20 and ending on page 4 at line 5, as follows:

In the grease trap 10, refuse having shapes and contained in drainage is trapped by the residue basket 26 provided in the first tank 16. In the second tank 18, oil and water are separated from each other and the oil is allowed to rise and stay in the upper portion of the tank, then the oil thus accumulated in the second tank 18 is removed. In the third tank 20, the water after removal of refuse and oil is stored and is then discharged to a public sewerage or the like through the downstream discharge pipe 30. If the water level in the grease trap 10 with the drainage not flowing into the grease trap 10 is assumed to be a water level 36a, the opening of the downstream discharge pipe 30 is positioned sufficiently lower than the water level 36a. When drainage flows into the grease trap 10 and the water level in the third tank 20 becomes the water

level 36b, the water present in the third tank 20 passes through the downstream discharge pipe 30 and is discharged to the public sewerage or the like.

Please replace the heading "DISCLOSURE OF THE INVENTION" with -- SUMMARY OF THE INVENTION-- in line 7 on page 4 of the specification.

Please cancel the heading "PROBLEMS TO BE SOLVED BY THE INVENTION" in line 8 on page 4 of the specification.

Please amend the paragraph beginning on page 4, line 9 and ending at line 15, as follows:

The upper portion of the residue basket 26 installed within the first tank 16 is positioned above the water levels 36a and 36b, but most of the first tank 16 is immersed below the water levels 36a and 36b. The residue basket 26 traps refuse having shapes such as food residues, toothpicks and skewers, but oil adheres to the surface of the refuse having shapes and that of the residue basket 26. If food residues are residue is kept immersed in water and a long time elapses, they oxidize and rot, emitting an offensive smell.

Please amend the paragraph beginning on page 4, line 16 and ending at line 26, as follows:

For the purpose of removing refuse containing food residues residue and trapped by the residue basket 26, before generation of an offensive smell, many restaurants make it a rule to perform every day both a refuse removing work for removing refuse from the residue basket 26 and a washing work for washing the same bag. The refuse removing work and the basket washing work of the residue basket 26 are jobs of restaurant workers. As other works jobs, there are a is the work of removing oil accumulated in the second tank 18 every week, for example, and a the work of cleaning the inner wall surface of the body 12 (first, second and third tanks 16, 18, 20) of the grease trap 10 every month for example. However, these works jobs are generally entrusted to dedicated cleaning companies.

Please amend the paragraph beginning on page 4, line 27 and ending on page 5 at line 10, as follows:

In such restaurants as fast food restaurants there are many part-time workers, and many full-time and part-time workers dislike participating in the work of removing food residues which emit an offensive smell and the work of cleaning the residue basket 26 with oil adhered thereto thickly. If the full-time and part-time workers are compelled to participate in such works jobs, many of them leave the restaurants on the ground that they dislike those works jobs. Therefore, an inconvenience has so far occurred, such that both full-time and part-time workers must be invited hired constantly. If the workers fail to perform the food residue removing work and the cleaning work for the residue basket 26, rot proceeds and a the rotten smell becomes more offensive. To avoid this, busy managers are compelled to do those works jobs, that is, the burden on the managers increases.

Please cancel the heading "MEANS FOR SOLVING THE PROBLEMS" in line 17 on page 5 of the specification.

Please cancel the heading "EFFECT OF THE INVENTION" in line 15 on page 7 of the specification.

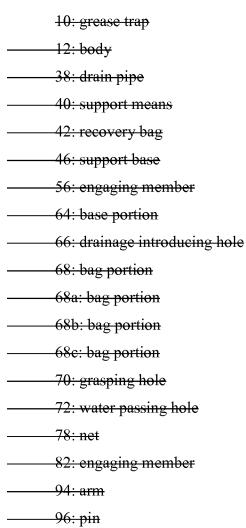
Please amend the paragraph beginning on page 7, line 16 and ending on page 8 at line 6, as follows:

According to the present invention, by merely taking out the recovery bag from the support means, it is possible to remove refuse and a large amount of oil which, without the recovery bag, would be discharged into the grease trap. The work required is as simple as merely replacing the recovery bag. The work of removing refuse from residue and the work of cleaning a residue basket, which have so far been required, can be omitted. As a result, unpleasant works associated with the grease trap are no longer needed and hence it is possible to improve the rate of settling down of full-time and part-time workers in restaurants. Moreover, the bag portions of the recovery bag are always positioned always above the water level in the grease trap and therefore, if the recovery bag is removed when there is no water within the bag portions, there no longer is any drop of water from the recovery bag nor is the hand stained with

drainage. In the present invention, the movable member for attaching and detaching the recovery bag in the support means is movable relative to the leg portions and other portions, and by moving only the movable member without moving the whole of the support member, the recovery bag can be attached to and detached from the drain pipe and thus the recovery bag attaching and detaching work becomes very easy.

Please cancel the heading "EXPLANATION OF REFERENCE NUMERALS" in line 13 on page 9 of the specification.

Please delete the paragraph beginning on page 9, line 14 and ending on page 10 at line 4, as follows:



Please replace the heading "BEST MODE FOR CARRYING OUT THE INVENTION" with --DETAILED DESCRIPTION OF THE INVENTION-- in line 6 on page 10 of the specification.

Please amend the paragraph beginning on page 10, line 9 and ending at line 20, as follows:

Fig. 1 is a sectional view showing a state in which a refuse/oil removing device according to the present invention is provided within a grease trap, Fig. 2 is a perspective view showing an example of <u>a</u> support means used in the present invention, and Fig. 3 is a perspective view showing an example of a recovery bag used in the present invention. In Fig. 1, the same reference numerals as in Fig. 10 represent the same members as in Fig. 10. In the present invention there is used a conventional, known grease trap 10, provided it is preferable that an outlet side of an upstream drain passage for introducing drainage into a first tank 16 be not a gutter but a drain pipe 38. In the refuse/oil removing device according to the present invention, support means 40 shown in Fig. 2 and a recovery bag 42 shown in Fig. 3 are used instead of the residue basket 26 shown in Fig. 10.

Please amend the paragraph beginning on page 12, line 7 and ending at line 25, as follows:

The bag portions 68a, 68b, and 68c are formed using a material which permits the adhesion of oil thereto, e.g., non-woven fabric. The non-woven fabric permits water to pass therethrough but does not permit the passage of oil therethrough. The three layers of bag portions 68 includes the bag portion 68a which surrounds at its opening the drainage introducing hole 66 formed in the base portion 64. The outside of the bag portion 68a is covered with the bag portion 68b and the outside of the bag portion 68b is covered with the bag portion 68c. As shown in Fig. 4, a large number of water passing holes 72 which permits water to pass therethrough are formed in the bag portions 68a, 68b, and 68c. It is preferable for the water passing holes 72 to be, say, 1 mm to 5 mm (both inclusive) in diameter, provided no limitation is made thereto. If the diameter of each water passing hole 72 is smaller than 1 mm, there is a fear that water flow may become difficult to flow, and if the diameter is larger than 5 mm, there is a fear that refuse may pass through the hole and become incapable of being captured. In the bag

portions 68a, 68b, and 68c, for example, band-like non-woven fabric may be subjected to weaving so that many net-like spaces are formed in the resulting weave, and the many spaces may be used as the water passing holes 72.